

# FRUIT ALE DP

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1050 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1111.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	175 kg (50%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	75 kg (21.4%)	81 %	4
Grain	Weyermann - Pale Ale Malt	75 kg (21.4%)	85 %	7
Grain	Monachijski	25 kg (7.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	1500 g	60 min	6 %
Boil	Cascade	1500 g	15 min	6 %
Boil	Cascade	2000 g	7 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	900 g	---